

Find the Treasure in cooking with your Scouts

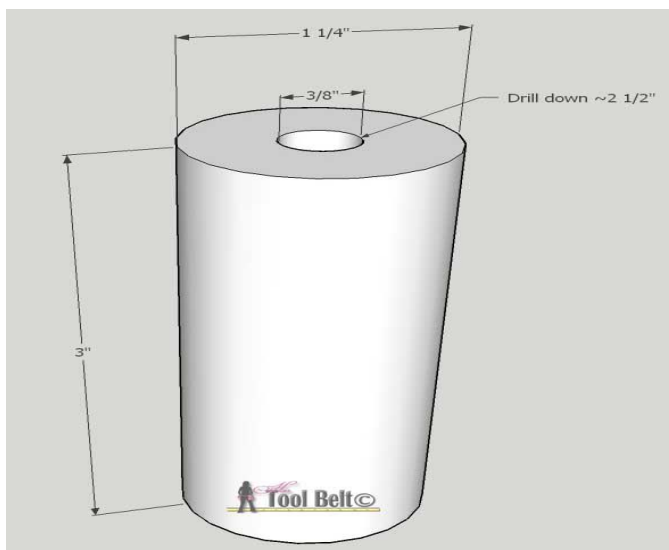
Recently I had the opportunity to meet with some leaders to teach and give ideas that would help them in their Den Meetings understand how much fun cooking can be. They were worried that it was too much work, and were afraid how the boys would behave around the fire.

Realizing that the Wolves () Bears () and the Webelos (Iron Chef) all have a cooking requirement, I set off to find ways to teach the overwhelmed leaders. Needless to say, we had a lot of fun.

Woof-em's

To make the sticks you will need:

- **1 1/4" x 48" round dowel – available at the hardware store for \$4-\$4.50 (makes up to?15)
- **3/8" x 48" or 36" round dowel – available at the hardware store for around \$1 (need one for each stick)
- **Cut the 1 1/4" round dowel into 3" lengths. Drill a 3/8" hole (or slightly larger than the 3/8" dowel) down the center of the 3" dowel piece about 2 1/2" deep.
- **Lightly sand the 3" dowel pieces to remove any rough areas, and slightly round the edges.
- **Drill a 3/8" hole in the center of the 3" dowel piece about 2 1/2" deep. Make sure the 3/8" dowel fits in the drilled hole. Put a dab of wood glue in the drilled hole. **Lightly coat the 3/8" dowel with wood glue and slide the dowel into the hole. Wipe off any excess wood glue. Allow the glue to dry, at least over night.
- **Before using the Woof 'em sticks for the first time, soak them in cooking oil for a few hours.(Spray big stick end with Pam cooking spray in between biscuit roastings.)



Now for the fun part, making and eating the Woof 'ems. The recipes and concoction possibilities are endless. Here are some of our favorites:

Vanilla pudding

Chocolate pudding

Coconut pudding

Fluffernutter – Mix together 7 oz Marshmallow Creme jar and 1/4 cup to 1/2 cup creamy peanut butter.

Nutella/creamcheese – Mix together 8 oz cream cheese, 2 heaping spoonfuls of Nutella spread and 1/2 cup powdered sugar.

Drizzle with Smucker's chocolate coconut topping.

Fruit pie filling

Always top with whipping cream!

Taco meat, tomatoes, lettuce and cheese

Ham and cheese

Chili, tomatoes and cheese

Sausage and scrambled eggs

How to cook your Woof'em's

Stretch out a biscuit and wrap it onto the fat end of the Woof 'em stick.

Roast the biscuit over a fire or charcoals until the outside of the biscuit is golden brown and looks done.

Slip the biscuit off of the stick end

Fill your biscuit with layers of your favorite fillings.



S'MORES

I know I'm weird, but I don't like Chocolate: My clean and easy solution to S'Mores is to use:

A: **Fudge Striped Cookies and Marshmallows**

The marshmallow melts the little bit of chocolate and there are no extra wrappers to clean up.
Be on the lookout for Keebler's other flavors. (I personally love the Strawberry and Lemon)

B. **WALKING S'MORES**

4 1-oz. Teddy Graham snack packs

1 c. mini marshmallows

2 milk chocolate bars, chopped or miniature chocolate chips

Open snack packs, and divide chocolate chips.

Broil marshmallows until golden-brown, about 1 minute. Divide toasted marshmallows between the snack packs. Shake bag to coat the grahams and chocolate with the melted marshmallow. Serve with forks.



WALKING TACOS

1 pound ground beef

1 envelope chili seasoning mix

5 packages (1 ounce each) corn chips (Fritos or Doritos)

Toppings: shredded cheddar cheese, sour cream and sliced green onions

DIRECTIONS

In a large skillet, cook beef over medium heat 6-8 minutes or until no longer pink, breaking into crumbles; drain. Stir in chili seasoning mix. Just before serving, cut open corn chip bags. Add beef mixture and toppings as desired. **Yield:** 5 servings.



PIE IRONS



Basic Instructions

1. Place slice of bread, butter side down, on lower half of cooker. Spoon fruit, meat, or other filling on center of bread.
2. Place second slice of bread, butter side up, on top of fillings. Latch hand; trim off excess bread if necessary.
3. Toast over campfire, fireplace or bbq until golden brown on both sides. A delicious snack in 4 to 6 minutes.

Aluma Fruit Pie

Use any canned pie filling; apple, cherry, and peach are delicious. Place filling between your choice of bread as per our basic direction. Grill until golden brown. Sprinkle with sugar and serve.

BANANA BOATS



- 8 firm, ripe medium bananas
- VARIATION S:
 - S'MORE-- Add ½ cup of each- **Milk Chocolate Chips **Mini Marshmallows **chopped Graham Crackers (about 2 ½ whole crackers)
 - COOKIES 'N CREAM—Add ½ cup of each **Milk Chocolate Chips **Mini Marshmallows **chopped Oreos (about 5 cookies)
 - GERMAN CHOCOLATE—Add 1/3 cup of each **Milk Chocolate Chips **Mini Marshmallows **Flaked Coconut **chopped Pecans
 - CHOCOLATE RASPBERRY TRUFFLE—Add ½ cup of each **Milk Chocolate Chips **Mini Marshmallows **Fresh Raspberries (Add to banana last)
 - CHOCOLATE PEANUT BUTTER—Add ½ cup of each- **chopped Peanut Butter Cups (4 PB Cups) **Mini Marshmallows **chopped Dry Roasted Peanuts

Lay bananas on a cutting board and make a small cut to open the banana. (You may want to scoop out a bit of the banana to create a well. Fill with desired toppings. Wrap in foil and bake in fire pit about 8-10 minutes. Even though the skin of the banana turns black during baking, the fruit on the inside stays a golden yellow color.

